

Nikau

STARTERS

Fresh homemade bread & dips

Served with korengo & tomato relish, dukkha, hummus & olive oil (gluten free bread items available on request)

\$15

Seafood chowder

With grilled specialty bread

\$17

MAIN COURSE

Scotch Fillet

Shiraz jus, herb glazed rosti and petit vegetables with pea puree

\$40

Free range chicken breast

Creamy mushroom sauce, mash potato, baby carrots, broccoli and pumpkin

\$35

Risotto v, gf

Pumpkin puree, beans, baby spinach, lemon broccoli bouillion, medley of pickled vegetables

\$28

Fish of the day

\$41

DESSERTS

Pavlova gf

Cream chantilly, passion fruit compote, seasonal fruits & berries

\$20

Nikau delight

Trio of Kapiti ice cream, brandy snap crust, sweet beetroot dust and lemon curd

\$15

SIDES

\$9

Rustic fries df, gf

Onion rings df

Kumara wedges df

Garden salad df

